

NATIONAL DEPARTMENT OF AGRICULTURE

No.R

MEAT SAFETY ACT (ACT No.40 OF 2000)

CROCODILE REGULATIONS (Final Draft)

The Minister of Agriculture has, under section 22 of the Meat Safety Act, 2000 (Act No. 40 of 2000), made the regulations in the Schedule:

SCHEDULE

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PART 1

GENERAL

Definitions

1. In these regulations any word or expression to which a meaning has been assigned in the Act shall have that meaning and –

- (a) “**Act**” means the Meat Safety Act, 2000 (Act No. 40 of 2000);
- (b) “**approved meat**” means meat passed by a registered inspector;
- (c) “**carcass**”- means the dressed carcass derived from a crocodile after the skin, internal organs, head and feet have been removed;
- (d) “**clean areas**” include the dressing room or areas where dressed carcasses are handled, chilled and dispatched, as well as the ablution and eating facilities of personnel working in these areas and where provided, washing facilities for meat transport trucks, laundry, offices and laboratory;
- (e) “**condemned material**” means a crocodile or parts of a crocodile inspected and judged, or otherwise determined, to be unacceptable for human and animal consumption and requiring sterilizing or destruction;
- (f) “**condemnation area or room**” means an area or room dedicated to keeping condemned material;
- (g) “**cutting**” means deboning and portioning of carcasses;
- (h) “**detained meat**” means a carcass and organs or parts thereof suspected by the inspector, during primary inspection, to be unacceptable for human consumption and held for secondary inspection;
- (i) “**dirty areas**” include offloading area for harvested crocodiles, washing facilities for trucks, chillers where skin-on carcasses are held, areas where inedible material, condemned material and rough offal are handled as well as the ablution and eating facilities of personnel working in these areas;
- (j) “**dressing**” means the progressive separation, in the dressing room or area, of a crocodile into a carcass, other edible parts and inedible material;
- (k) “**dressing room**” means a room or area, where a carcass is dressed by removing the feet, head and skin and evisceration is done;
- (l) “**eviscerate**” means the removal of the contents of the thoracic and abdominal cavities;
- (m) “**forbidden substance**” means a forbidden substance as contemplated in the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No.54 of 1972);
- (n) “**harvest**” means all the activities involved in shooting and bleeding crocodiles, according to these regulations, to obtain carcasses for commercial purposes.
- (o) “**in contact material**” means any wrapping material that makes direct contact with meat;
- (p) “**inedible material**” means parts of a crocodile unsuitable for human consumption but not requiring destruction;
- (q) “**meat inspection service**” means the performance of ante-mortem and meat inspections by a registered inspector who may be employed by an assignee and may include hygiene management and regulatory control as agreed on with the provincial executive officer for each abattoir and includes reporting of non-conformances to the provincial executive officer;
- (r) “**passed**” means when used in conjunction with the inspection of meat, that such meat has been approved for human and animal consumption and are stamped on the carcass or packaging material, wrapping or label with a stamp bearing the word “PASSED” and bearing the abattoir identification number;
- (s) “**primary meat inspection**” means the inspection, by a registered inspector, of a carcass and organs directly after flaying and evisceration in terms of part VI B;
- (t) “**processing**” means altering of the meat, other than cutting and portioning, dicing and mincing to enhance the meat;
- (u) “**Protocol**” means a particular procedure or specific measures intended to minimise risk in a particular situation, that have been agreed to by the parties concerned and approved under these regulations by the provincial executive officer;
- (v) “**red offal**” means the lungs, heart, liver, spleen and kidneys and abdominal fat of the slaughtered crocodile;

- (w) “**registered inspector**” means a person contemplated in section 11(1)(c) of the Act who is registered by the provincial executive officer under regulation 67 to do a meat inspection service in a particular abattoir;
- (x) “**Requirements for Food Premises under the Health Act**” means General Hygiene Requirements for Food Premises and the Transport of Food, published in Government Notice No. 918 of 30 July 1999 under the Health Act, 1977 (Act No. 63 of 1977);
- (y) “**rough offal**,” means the stomach, intestines, front and hind feet of the slaughtered crocodile; and
- (z) “**unit**” in relation to a quantity standard for determining throughput for crocodile meat, means one crocodile.

Application for registration certificate [Section 8(1)(a)]

- 2. (1) Before an abattoir is erected the design drawings of such proposed construction must be submitted to the provincial executive officer for evaluation and approval.
- (2) The manner in which an application for registration of a slaughter facility must be submitted, as contemplated in section 8(1)(a) of the Act, is that the owner of the facility must submit to the provincial executive officer in whose area the facility is situated -
 - (a) a properly completed application form obtainable from the provincial executive officer; and
 - (b) a complete set of design drawings of the facility, if not a new structure as contemplated in regulation 2(1) above.

The manner of serving instruction [Section 10(2)(b)]

- 3. The manner in which an instruction must be served on the owner of an abattoir as contemplated in section 10(2)(b) of the Act is –
 - (a) to hand it to the owner personally;
 - (b) to post it by registered post to the postal address of the owner; or
 - (c) to fax, e-mail, or by other electronic means, to the owner provided that the original document is delivered to the owner within 7 days of sending the notification, by means of (a) or (b) above.

PART II
REQUIREMENTS FOR THE REGISTRATION OF
CROCODILE ABATTOIRS
 [Section 11. (1)(a)]

A. Throughput and other requirements for grades

Requirements for low throughput crocodile abattoirs

4. Considering the requirements set out in part II B (1) and (2), for an abattoir to be graded as a low throughput crocodile abattoir –

- (a) a maximum throughput of 30 crocodiles per day may not be exceeded provided that the provincial executive officer may determine a lower maximum throughput for an abattoir on grounds of the capacity of the receiving area, hourly throughput potential relative to available equipment and facilities including hanging space and chiller capacity;
- (b) the premises must be fenced and provided with a gate to control access of people and animals;
- (c) holding chillers must be provided to accommodate harvested crocodile carcasses received prior to dressing;
- (d) the chillers referred to in (g) may be substituted with a chiller truck connected to the receiving area by docking seals;
- (e) separate rooms must be provided for –
 - * (i) stunning and bleeding of crocodiles in cases where this is done at the abattoir;
 - (i) receiving, washing and disinfecting harvested crocodiles;
 - (ii) pre dressing hanging, for drip drying, after disinfecting and may be in the room contemplated in sub-regulation (c)(iii) provided this is not within 2 meters of a workstation;
 - (iii) dressing and evisceration and this room must be maintained at an air temperature at or below 12°C when pre-chilled carcasses are dressed;
 - * (iv) where red offal may be handled, washed and kept;
 - * (iv) where rough offal may be handled, cleaned and kept;
 - (iv) keeping condemned carcasses and material before removal from the abattoir but may be the room contemplated in sub-regulation(c)(i), provided the condemned material is kept in secure, locked containers and removed on a continuous basis during slaughter to the satisfaction of the provincial executive officer;
 - (v) cleaning and preparation of skins, but the room contemplated in sub-regulation(c)(i) may be used if these processes are separated in time to the satisfaction of the provincial executive officer;
 - (vi) the rooms mentioned in sub-regulations (iv) and (v) must –
 - (aa) be separate and adjacent to the dressing room and interconnected by means of closable hatches; and
 - (bb) have an exterior door for the removal of those materials;
 - (vii) If skins are to be stored at the abattoir, a separate chiller must be provided for this purpose, the entrance of which must not be situated in a room where meat is handled.
- (f) Chilling and or freezing facilities must be provided for the daily throughput of carcasses and meat;
- (g) a dispatch area equipped for sorting products as well as a door for dispatch must be provided;
- (h) a personnel entrance to the clean areas of the abattoir must be provided and must be designed as an ante-chamber for cleaning purposes and must be provided with hand wash-basins, soap dispensers, hand drying facilities, a boot wash, facilities to wash aprons, hooks for aprons and a refuse container and at the discretion of the provincial executive officer, personnel entrances to other areas of the abattoir need not be provided with an ante-chamber but must be provided with conveniently placed boot wash and hand wash facilities at the entrance to such areas;
- (i) change rooms, showers, toilets as well as hand wash facilities must be provided on the premises for persons working at the abattoir;
- (j) dining facilities must be provided with tables and chairs or benches and must be situated so that personnel do not sit or lie on the ground or soil their protective clothing during rest

- periods;
- (k) a storage facility or room for items needed in the daily slaughter process must be provided;
 - (l) if an office is required by the owner, a separate room must be provided;
 - (m) rooms or facilities must be provided for –
 - (i) storage of cleaning equipment and materials; and
 - (ii) cleaning and sterilization of slaughter equipment;
 - (n) a facility where meat transport trucks must be sanitised must be provided.

Requirements for high throughput crocodile abattoirs

5. Considering the requirements set out in part II B (1) and (2), for an abattoir to be graded as a high throughput crocodile abattoir –

- (a) it must have a maximum throughput which the provincial executive officer may determine on grounds of the capacity of the receiving area, hourly throughput potential relative to available equipment and facilities including hanging space and chiller capacity;
- (b) The abattoir and premises must be designed to separate dirty and clean areas and functions.
- (c) The premises must be fenced and provided with separate gates for clean and dirty functions and to control access of people and animals.
- * (c) a facility where carcass/crocodile transport trucks must be sanitised must be provided.
- * (c) holding chillers must be provided to accommodate harvested crocodile carcasses received prior to dressing;
- * (d) the chillers referred to in (g) may be substituted with a chiller truck connected to the receiving area by docking seals;
- (d) Separate rooms must be provided for –
 - * (i) stunning and bleeding of crocodiles in cases where this is done at the abattoir;
 - (i) receiving, washing and disinfecting harvested crocodiles;
 - (ii) pre dressing hanging, for drip drying, after disinfecting and may be in the room contemplated in sub-regulation (d)(iii) provided this is not within 2 meters of a workstation;
 - (iii) dressing and evisceration and this room must be maintained at an air temperature at or below 12°C when pre-chilled carcasses are dressed;
 - * (iv) where red offal may be handled, washed and kept;
 - * (iv) where rough offal may be handled, cleaned and kept;
 - (iv) keeping condemned carcasses and material before removal from the abattoir but may be the room contemplated in sub-regulation (d)(i), provided the condemned material is kept in secure containers and removed on a continuous basis during slaughter to the satisfaction of the provincial executive officer;
 - (v) cleaning and preparation of skins, but the room contemplated in sub-regulation(d)(i) may be used if these processes are separated in time to the satisfaction of the provincial executive officer;
 - (vi) The rooms contemplated in sub-regulations (iv) and (v) must –
 - (aa) be separate and adjacent to the dressing room and interconnected by means of closable hatches; and
 - (bb) have an exterior door for the removal of those materials;
 - (vii) If skins are to be stored at the abattoir, a separate chiller must be provided for this purpose, the entrance of which must not be situated in a room where meat is handled.
- (e) a chiller and or freezer must be provided for the daily throughput of carcasses and or cut meat;
- (f) a dispatch area must be provided, equipped –
 - (i) to sort carcasses and products as required;
 - (ii) with a door for dispatch which is such that the doors of the vehicles will only be opened after docking; and
 - (iii) to ensure that the air temperature in this area is not more than 12°C when meat is handled and dispatched;

- (g) a personnel entrance to the clean areas of the abattoir must be provided and must be designed as an ante-chamber for cleaning purposes and must be provided with hand wash-basins, soap dispensers, hand drying facilities, a boot wash, facilities to wash aprons, hooks for aprons and a refuse container and at the discretion of the provincial executive officer, personnel entrances to other areas of the abattoir need not be provided with an ante-chamber but must be provided with conveniently placed boot wash and hand wash facilities at the entrance to such areas;
- (h) change rooms, showers, toilets as well as hand wash facilities must be provided on the premises for persons working at the abattoir and separate facilities must be provided for clean and dirty areas;
- (i) dining facilities must be provided, for both clean and dirty areas, with tables and chairs or benches and must be situated so that personnel do not sit or lie on the ground or soil their protective clothing during rest periods;
- (j) office accommodation and ablution facilities must be available for meat inspection personnel;
- (k) a facility must be provided to store items needed in the daily slaughter process;
- (l) office facilities must be separate from receiving and dressing areas;
- (m) a suitably equipped room must be provided for sanitation of movable equipment;
- (n) a room for storage of cleaning equipment and chemicals must be provided;
- (o) facilities must be provided for wrapping, packing and cartoning if required;
- (p) separate storage facilities must be provided for wrapping material and packing material;
- (q) access to a laboratory must be possible; and
- (r) a facility where meat transport trucks must be sanitised must be provided.

Requirements for high throughput cutting plants producing for the export market

[See also regulations 25 to 30]

6. Considering the requirements set out in Part II B (1) to be graded as a high throughput cutting plant –
- (a) it must have a maximum throughput which the provincial executive officer may determine on grounds of the capacity of the holding chillers, hourly throughput potential relating to available equipment and facilities as well as chiller or freezer capacity;
 - (b) the premises must be fenced and provided with a gate to control access of people and animals;
 - (c) if meat is intended for sale to the public, separate facilities must be provided as required by the provincial executive officer.
 - (d) separate equipped rooms must be provided as applicable for –
 - (i) receiving of unwrapped carcasses and meat, from other sources, intended for cutting;
 - (ii) receiving of cartoned meat intended for cutting;
 - (iii) removal of meat from cartons and wrapping and thawing;
 - (iv) cutting and wrapping at an air temperature at or below 12 °C;
 - (v) packing, marking and labelling at an air temperature at or below 12 °C;
 - (vi) making up of new cartons used for packing meat;
 - (vii) dispatching wrapped and packed meat at an air temperature at or below 12 °C;
 - (viii) dispatching of unwrapped carcasses and meat at an air temperature at or below 12 °C; and
 - (ix) washing and sterilizing of portable equipment.
 - (e) separate bulk storage facilities or rooms must be provided for –
 - (i) wrapping material; and
 - (ii) packing material;
 - (f) separate storage facilities or rooms must be provided for items in daily use, such as –
 - (i) hand equipment;
 - (ii) wrapping material;
 - (iii) clean protective clothing; and
 - (iv) cleaning materials and chemicals;
 - (g) separate chillers or freezers must be available for –
 - (i) unwrapped carcasses and meat;

- (ii) packed meat;
 - (iii) holding frozen meat if required; and
 - (iv) blast freezing meat if required;
- (h) ablution facilities and toilets must be provided and the access routes to the cutting room must be under roof;
- (i) a personnel entrance to the clean areas of the plant must be provided and must be designed as an ante-chamber for cleaning purposes and must be provided with hand wash-basins, soap dispensers, hand drying facilities, a boot wash, facilities to wash aprons, hooks for aprons and a refuse container and at the discretion of the provincial executive officer, personnel entrances to other areas of the plant need not be provided with an ante-chamber but must be provided with conveniently placed boot wash and hand wash facilities at the entrance to such areas;
- (j) sterilizers with water at 82°C must be provided or, as an alternative, a valet system where handheld equipment are collected on a regular basis and sterilized in a central sterilizing facility may be used, with the understanding that strategically placed emergency sterilizers are still required; and;
- (k) extraction facilities for vapour control must be provided; and
- (l) For further processing the plant must also comply with the requirements set in the Requirements for Food Premises under the Health Act.

B. Structural requirements

General

7. Premises must be of such design, construction and finish and must be so equipped, in such condition and so located that they can be used at all times for the purpose for which they were designed, equipped and appointed –

- (a) without creating a health hazard; and
- (b) in such a manner that meat –
 - (i) can be handled hygienically on these premises or with equipment on the premises; and
 - (ii) can be protected by the best available method against contamination or spoilage by poisons, offensive gasses, vapours, odours, smoke, soot deposits, dust, moisture, insects or other vectors or by other physical, chemical or biological contamination or pollution.

Premises

- 8. (1) All areas on the premises must be rendered dust and mud free.
- (2) Provision must be made for storm water drainage.
- (3) The abattoir must be equipped with an enclosed drainage system for the disposal of effluent and sewerage.
- (4) Vehicle loading and off loading areas for dispatching and receiving of meat must be paved, curbed, drained and roofed.

Cross flow

- 9. The premises and buildings must be designed to ensure that –
 - (a) clean and dirty areas and functions are separated;
 - (b) no cross flow between clean and dirty areas and functions occurs;
 - (c) inedible or condemned material can easily be removed on a continuous basis from areas where edible products are handled; and
 - (d) detained meat can be examined without contaminating passed meat.

Requirements for interior of building and rooms

10. In the abattoir where meat and crocodile products are handled and in dining facilities, change rooms and toilets -

- (a) all rooms must be of such sizes as not to compromise hygiene;
- (b) floors and stairways must be –
 - (i) smooth and not slippery, impervious, resistant to wear and corrosion; and
 - (ii) free of cracks and open joints;
- (c) floor drainage design and construction –
 - (i) must ensure that floors are sloped at a gradient of not less than 1:60 towards drainage points or channels;
 - (ii) must ensure that channels drain from clean to dirty areas;
 - (iii) must be such that drainage channels are smooth, impervious, washable and provided with grates or covers; and
 - (iv) must provide all drain inlets with solid traps as well as mechanisms to prevent access of vermin and obnoxious odours into the abattoir;
- (d) interior wall surfaces, partitions, and pillars must be –
 - (i) smooth, impervious, washable and light coloured;
 - (ii) rounded at floor to wall as well as wall to wall, junctions with a minimum radius of 50 mm.; and
 - (iii) rounded on top in case of walls and partitions which are not ceiling height;
- (e) interior roof structures or ceilings, must be smooth, impervious, light coloured and washable;
- (f) doors and doorframes must be smooth, impervious, vermin proof, light coloured and corrosion resistant;
- (g) personnel entrances must have self-closing doors and be provided with hand wash-basins, boot wash and apron wash facilities and apron hooks;
- (h) hatches, where provided, must have an inclined bottom edge sloping towards the dirtier side and self closing flaps must be provided when applicable;

- (i) chutes must –
 - (i) be smooth, light coloured and corrosion resistant;
 - (ii) open at least 300 mm above the floor;
 - (iii) be sanitizable along its entire length; and
 - (iv) be separate for meat, inedible material and condemned material, respectively;
- (j) windows –
 - (i) must have light coloured, corrosion resistant frames and must be glazed;
 - (ii) must be fitted with fly screens when used for ventilation;
 - (iii) must have window sills that slope at 45°; and
 - (iv) may not be opened if it interconnects clean and dirty areas;
- (k) all working areas must –
 - (i) be well ventilated; and
 - (ii) have artificial or natural lighting at an intensity of at least –
 - (aa) 540 lux where meat is inspected; and
 - (bb) 220 lux in work areas;
- (l) all light fittings must be equipped with covers or splinter protectors;
- (m) all electrical fittings must be waterproof; and
- (n) all wall mounted equipment, structures and fittings must have a clearance of at least 50 mm from the wall.

Requirements for equipment

- 11. (1) Equipment –
 - (a) must be corrosion resistant and non-toxic and may not taint or stain meat;
 - (b) must have surfaces which are smooth, impervious and free of holes, cracks and sharp corners and be sanitizable; and
 - (c) may not contaminate meat with lubricants.
- (2) containers used to hold meat must comply with sub-regulation (1) and if sides and bottoms are constructed with openings it must be designed so that meat cannot protrude through the openings or make contact with the floor.

Requirements for toilets and change rooms

- 12. (1) Toilets and urinals must be situated in a separate room and may not be an integral part of a change room.
- (2) All toilets must be provided with toilet paper holders and toilet paper, hand wash-basins, soap dispensers with germicidal liquid soap and hand drying facilities.
- (3) Change rooms and toilets may not have direct access into an area or room where meat is handled.
- (4) Workers must be provided with lockers in which to store private clothes separately from protective clothing, ensuring that private clothes and clean protective work clothes do not make contact.
- (5) Workers must be provided with separate vermin proof facilities in which to keep food.

Sterilizers

- 13. (1) Sterilizers must be readily accessible and must –
 - (a) be placed adjacent to hand washbasins within three meters of workstations, including on dressing platforms in rooms and areas where–
 - (i) crocodiles are dressed;
 - (ii) carcasses, and offal are detained;
 - (iii) condemned material is handled; or
 - (iv) meat is otherwise handled;
 - (b) be corrosion resistant and capable of sterilizing hand utensils and equipment, such as cutters and saws, at a minimum water temperature of 82°C during slaughter; and
 - (c) have an inlet, overflow and outlet and must drain through a down pipe directly into a closed drainage system or into an open channel, but such drainage water may not flow over the floor across areas where traffic occurs.
- (2) Any other method of sterilization must be approved by the provincial executive officer.

Hand Wash-basins

14. Hand wash-basins must be readily accessible and be –
- (a) be placed within three meters of workstations, including on dressing platforms in rooms and areas where–
 - (i) crocodiles are dressed;
 - (ii) carcasses and offal are detained;
 - (iii) condemned material is handled; or
 - (iv) meat is otherwise handled;
 - (b) corrosion resistant;
 - (c) provided with taps that are not hand or elbow operated;
 - (d) supplied with warm running water at not less than 40 °C;
 - (e) provided with an inlet, overflow and outlet and must drain through a down pipe directly into a closed drainage system or into an open channel, but such drainage water may not flow over the floor across areas where traffic occurs; and
 - (f) fitted with a dispenser for liquid germicidal soap as well as hand drying facilities, unless the drying of hands is not necessary in the area where the basin is situated.

Apron-on wash-cabinets

15. Apron-on wash-cabinets, required at low and high throughput abattoirs, must be installed near work stations and be constructed so as to contain splashing from personnel washing their aprons while wearing it and must drain directly into a closed drainage system.

Water supply

16. (1) Water must be under pressure and must conform to at least Class II according to SANS 241 standard for drinking water.
- (2) Water points must be provided with –
- (a) cold water;
 - (b) water at 40°C and equipped with hose pipes for sanitising all areas of the abattoir; and
 - (c) hose reels to store hoses away from the floor unless vertical (drop) hoses are provided.

Containers for inedible, condemned and refuse material

17. (1) Sufficient theft and leak proof containers with tight fitting lids, complying with regulation 11, must be provided to keep and transport condemned material and they must be clearly marked "CONDEMNED".
- (2) Containers must be provided to collect and hold inedible material until disposal.
- (3) Refuse containers must be provided for the collection of general refuse at various points on the premises.
- (4) Areas where waste or refuse containers are kept prior to removal must be impervious, curbed and drained and the containers must be enclosed or fitted with tight fitting lids.

Receiving, washing and disinfecting harvested crocodiles

18. A facility must be provided to receive, wash and disinfect harvested and bled crocodiles.

Flaying and evisceration

19. (1) If the primary skin cuts are made in the lying position, tables must be provided.
- (2) A dressing rail must be provided for dressing and evisceration and must be of sufficient height to suspend carcasses free from the floor.
- (3) The clearance between equipment and dressing rails must in all cases be such that carcasses do not touch equipment and is at least 1000 mm from walls.
- (4) Rails with hooks, fixed to a wall must be 400 mm from the wall and products hanging from such hooks may not touch the floor or wall.

Meat inspection

20. (1) Any equipment required for meat inspection must be provided.
- (2) Marked, leak proof and lockable containers to hold condemned and inedible material prior to removal must be provided.

Chillers

21. (1) Chillers must be provided to hold at least the daily throughput of carcasses and or cut meat.
- (2) The minimum clearance for rails in chillers and freezers must be 500 mm from the wall and 330 mm between overhead carcass rails if whole carcasses are hung individually.

Dispatch

22. Dispatch areas must be equipped as required for –
- (a) marshalling and loading of carcasses;
 - (b) collection and transport of used roller-hooks to the sanitation facility; and
 - (c) sterilization of saws and other cutting utensils.

C. Hygiene management practices and related matters**(1) Offal handling****Red offal**

23. Red offal of crocodiles are not regarded as edible products and must be treated as condemned material and handled according to requirements set in Part VII.

Rough offal

24. Stomachs and intestines of crocodiles are not regarded as edible products and must be treated as condemned material and handled according to requirements set in Part VII.

(2) Cutting procedures at cutting plants producing for the export market.

[See also regulation 6; 69; 70; 71]

General

25. (1) Only carcasses or meat that was inspected and passed may be presented for cutting.
- (2) If carcasses or meat is received from a source other than the abattoir on the premises, the registered inspector must verify that –
- (a) documentation pertaining to the origin of such meat is available;
 - (b) meat inspection was done on such meat and that it was passed; and
 - (c) the cold chain was maintained and that the core temperature is 4°C or less.
- (3) All meat presented for cutting must be free of contamination.
- (4) No meat that exhibits signs of spoilage may be cut.
- (5) A registered inspector may at any time require any packed meat to be re-opened for inspection, and may authorize the resealing of any such opened container or carton.
- (6) A linear production flow must be followed by avoiding cross flow, backtracking and accumulation or congestion of meat at any stage of the production process.

Cutting

26. (1) All the cutting, dicing or mincing must be so arranged that the hygiene of all the operations is assured.
- (2) Bones derived from cutting procedures must be removed continuously to a suitable room or area or containers provided specifically for this purpose.
- (3) Meat obtained from cutting and found unfit for human and animal consumption must be collected in properly marked containers or facilities and removed from the premises in accordance with Part VIII.
- (4) Meat may be cut directly after the dressing process if –
- (a) meat is transferred directly from the dressing room to the cutting room in a single operation, the dressing room and cutting room being in close proximity;
 - (b) cutting is carried out immediately after transfer;
 - (c) meat that has been cut is chilled, or freezing starts, within one hour; and
 - (d) a protocol approved by the provincial executive officer is adhered to.

Wrapping

27. (1) Wrapping materials may not be kept in a cutting room in quantities greater than the daily requirement, and must be so stored and handled as to maintain them in a clean condition up to the moment of use.
- (2) Exposed meat may not come into contact with cartons, unless waxed cartons are used.

Temperature control

28. (1) The air temperature of a room where meat is cut and packed, must be maintained at or below 12°C.
- (2) Cut crocodile meat must be subjected to uninterrupted chilling to reduce the core temperature of the meat to 4 °C within 16 hours in the case of chilled meat and meat that is being frozen may not be dispatched before a core temperature of minus 12 °C has been reached.

Sanitation

29. (1) Sanitizing and sterilizing of hand and other equipment must be done on a continuous basis during working hours.
- (2) The cleaning and sterilization procedure of portable and other equipment must comply with Part II C (5).

Further processing

30. Further processing of meat further than cutting, must comply with the requirements and methods set in the Requirements for Food Premises under the Health Act.

(3) Chilling and freezing at abattoirs

[See also regulations 21, 28; 40; 47(n); 63]

Requirements

31. (1) All chilling, freezing and cold storage facilities for meat must comply with the Structural Requirements for all abattoirs contained in Part II B(1).
- (2) Chillers and freezers must be equipped with dial thermometers or where required by the provincial executive officer, continuous thermo-recorders, to give an accurate indication of the air temperature within the room.

Temperature capability

32. (1) A chiller used for final chilling of crocodile meat must be capable of providing uninterrupted cooling to reduce the core temperature of the meat to 4 °C within 16 hours.
- (2) Meat, carcasses and portions being frozen may not be dispatched from the freezer before a core temperature of minus 12 °C has been reached.
- (3) (a) The defrost mechanisms for freezers and chillers must prevent the build-up of ice on the chilling coil surfaces to levels detrimental for temperature maintenance;
- (b) Where a chiller or freezer contains meat during a defrosting cycle, defrosting of each chilling coil must be completed within 30 minutes; and
- (c) Drainage connections of adequate size must be provided from drip trays of air cooling units and must lead to ground level outside of the room or directly into the drainage system.
- (4) A chiller or freezer must have a visible permanent notice fixed to the outside stating –
- (a) the cubic capacity of the room;
- (b) the type of product which may be chilled, frozen or stored in it;
- (c) the maximum permissible product load in kilograms for that room;
- (d) the final temperature required for the meat in degrees Celsius and the minimum period of time, in hours, which is necessary for this temperature to be achieved; and
- (e) in the case of a storage chiller or freezer, the maximum permissible mean temperature value at which meat may be introduced.

Loading practises for chillers and freezers

33. (1) Meat must be packed so as to ensure adequate air circulation while being chilled.
- (2) No meat may be stacked directly on the floor.
- (3) Warm carcasses may not be loaded into a chiller containing chilled meat.

- (4) (a) No carcass or meat which is unfit for human consumption or may have a detrimental effect on other meat may be stored in a chiller or freezer containing edible products; and
- (b) A carcass or meat must be removed immediately if it deteriorates to such a state as determined by the registered inspector.
- (5) No exposed meat may be stored in a freezer or chiller containing cartoned products.
- (6) Rough offal may not be stored in a holding freezer which contains carcasses, meat or red offal, unless all these products, including the rough offal, are wrapped and packaged.
- (7) No non-food item or product other than meat may be stored in a chiller or freezer except in the case of holding freezers, where approval has been granted by the registered inspector.

Ice

- 34. (1) The use of ice as a coolant in an abattoir is subject to prior approval of the system by the provincial executive officer.
- (2) Ice, incorporated in any system or equipment which is utilized for the chilling of meat, must be made from potable water.
- (3) Equipment or systems incorporating ice as coolant for meat must be designed and operated in such a manner that water melting off the ice will not adversely affect the product or adjacent areas.

Sanitation

- 35. (1) Equipment used in chillers, freezers or cold storage facilities, that may come into direct contact with the meat, must be kept in a clean and hygienic condition, and provision must be made for cleaning and sterilizing such equipment directly after use.
- (2) Ice formation in freezers must be prevented and freezers must be defrosted and sanitized as frequently as may be required by the registered inspector.
- (3) Chillers and freezers must be free from vermin, mould and microbial growths.
- (4) Chillers, freezers and cold storage facilities must be free from odours, which may be absorbed by meat.
- (5) Chillers in regular use must be sanitized immediately after dispatching of all meat, before reloading.

Records

- 36. (1) Thermo-control records must be available on request by the provincial executive officer or national executive officer.
- (2) Checks must be done according to the requirements of the Hygiene Management System in practice.

(4) Loading of carcasses and meat for transport**Loading and transport in general**

- 37. (1) A vehicle used for the transport of meat must comply with the requirements set in the Requirements for Food Premises under the Health Act.
- (2) Rough offal may not be loaded in the same loading space as carcasses, portions or red offal, unless such rough offal is kept in clean, waterproof containers with tight fitting lids complying to specifications for equipment as set in Part II B(1).
- (3) No cartoned products may be loaded in the same loading space as exposed meat.
- (4) No unwrapped meat may be loaded directly onto the floor.
- (5) Where required by the provincial executive officer, the driver of a vehicle transporting meat must provide the name, address and contact details of the owner of the vehicle.
- (6) Meat returned to an abattoir or cold storage facility may be received only after re-inspection by the registered inspector, and may only be sorted and salvaged for human consumption under conditions determined by the registered inspector.
- (7) Loading of meat by informal traders must be regulated by a protocol approved by the provincial executive officer but without compromising hygiene or safety standards.

(5) Sanitation

[See also regulation 13 - 16; 35; 47(h)]

Water and equipment

38. (1) There must be available for sanitation purposes –
- (a) potable or drinking water;
 - (b) hot water at not lower than 82°C in sterilizers for disinfecting hand equipment;
 - (c) water at not lower than 40°C at hand wash basins for washing of hands; and
 - (d) water at not lower than 40°C for general cleaning purposes.
- (2) The abattoir owner must supply all the necessary equipment and material for the sanitation process.

Sanitation programmes

39. (1) Sanitation programmes must be approved by a registered inspector.
- (2) A detailed post slaughter sanitation programme must be in place containing –
- (a) a list of all areas and rooms to be cleaned;
 - (b) the frequency of cleaning;
 - (c) step by step cleaning procedures for each area, room or equipment including ablution facilities, meat transport vehicles and off loading areas;
 - (d) technical sheets of the chemicals used must be available with reference to accredited approval for use in meat plants, active ingredients, dilution rates and applications;
 - (e) results, including microbiological monitoring, to be obtained as the objective of the sanitation programme; and
 - (f) job descriptions and a training programme for all cleaners.
- (3) Programmes must be in place for continuous cleaning during –
- (a) work periods;
 - (b) breaks; and
 - (c) shift changes.
- (4) Sanitation must commence immediately after production for the day or shift has ended, but no sanitation may commence in any area before all edible meat and animal products have been removed, to prevent contamination.
- (5) A new shift may not commence before all areas, rooms and equipment have been cleaned and disinfected and an effective pre-production monitoring programme must be in place to ensure cleanliness of all facilities before production commences.

Chillers and Freezers

40. (1) Chillers must be sanitized before a fresh load of meat is loaded.
- (2) Chillers may not be sanitized if it contains meat.
- (3) Freezers must be defrosted and thoroughly sanitized at least once a year or more often if required by a registered inspector.

PART III**HYGIENE MANAGEMENT AND EVALUATION SYSTEMS**

[Section 11(1)(e)]

Hygiene Management Systems (HMS)

41. The owner of an abattoir must –
- (a) provide the provincial executive officer with a documented Hygiene Management System (HMS) containing detailed information on measures or programmes required to monitor identified control points, including the methods of monitoring or checking these control points, for approval;
 - (b) provide relevant records of observations, checks, measurements or results;
 - (c) provide sampling programmes for laboratory analyses, as well as names of laboratories to do the required analyses;
 - (d) provide written accounts of decisions relating to corrective actions when taken; and
 - (e) assess the hygiene status of the abattoir by means of the Hygiene Assessment System (HAS) and provide results to the provincial executive officer for verification as frequently as he or she may require.

Document management system

42. A document management system must provide for –
- (a) the accessibility of documents relating to an identified slaughter batch;
 - (b) the recording of each slaughter batch containing information regarding date of harvesting, mass, quantities, identification and destination for carcasses as well as cut meat, and
 - (c) a documented product recall procedure approved by the provincial executive officer.

Schematic plan of abattoir

43. The owner must provide a schematic plan of the abattoir which must include details of –
- (a) all the different areas on each level;
 - (b) all the different rooms in each area identified, indicating the process or operation including the capacities or rates of operation that takes place in such rooms;
 - (c) the flow of the product;
 - (d) ancillary structures on the premises;
 - (e) the required temperature and capacity of each room where temperature is controlled;
 - (f) the different ablution facilities for workers in clean and dirty areas as well as the personnel entrances to the different areas;
 - (g) all entrances to rooms, areas and buildings; and
 - (h) boundaries indicating entrances and exits to and from premises.

Flow diagram of slaughter process

44. The owner must provide a flow diagram of the slaughter process which must include –
- (a) all steps involved in the process, including delays during or between steps, from harvesting, receiving of the crocodiles to dispatching the meat; and
 - (b) details and technical data including equipment layout and characteristics, sequence of all steps, technical parameters of operations, flow of products, segregation of clean and dirty areas, hygienic environment of the abattoir, personnel routes and hygienic practices, product storage and dispatch procedures.

Potential hazards

45. The owner must provide a list of all potential biological, chemical or physical hazards that may occur at each step of the process, including –
- (a) unacceptable contamination of a biological, chemical or physical nature;
 - (b) unacceptable survival or multiplication of micro-organisms; and
 - (c) unacceptable production or persistence of toxins or other undesirable products of microbial metabolism.

Prevention of hazards

46. The owner must provide written Hygiene Management Programmes (HMP) for approval by the provincial executive officer, to prevent, eliminate or reduce hazards mentioned in regulation 45 to acceptable levels and must –
- (a) ensure that management programmes for each hazard is implemented;
 - (b) establish critical limits for control points;
 - (c) establish a monitoring or checking system for each control point; and
 - (d) prepare written corrective actions that must be taken without hesitation when a deviation is observed and such corrective action must specify –
 - (i) the persons responsible to implementation the corrective action;
 - (ii) the means and action required for each hazard;
 - (iii) the action to be taken with regard to the meat having been processed during the period when the process was out of control; and
 - (iv) that written record of measures taken must be kept.

Hygiene Management Programmes (HMP)

47. The owner of an abattoir must maintain –

- (a) a HMP for ante-mortem inspection, including measures to –
 - (i) ensure that all crocodiles which for some reason or other cannot be processed into safe meat are identified and handled in accordance with Part VIII;
 - (ii) identify crocodiles with diseases and abnormal conditions of which symptoms may not be visible during post-mortem meat inspections;
 - (iii) identify crocodiles with zoonotic diseases;
 - (iv) identify crocodiles with contagious diseases or diseases controlled under the Animal Diseases Act, 1984 (Act No. 35 of 1984);
 - (v) identify crocodiles that pose a high contamination risk such as those with septic conditions or crocodiles that are excessively soiled; and
 - (vi) ensure that injured crocodiles in obvious pain are presented for emergency or preferential slaughter;
- (b) HMP for harvesting and dressing, including –
 - (i) measures to ensure that no contamination of meat and edible products occur from –
 - (aa) the external surface of crocodiles slaughtered;
 - (bb) wind and dust;
 - (cc) the contents of hollow organs;
 - (dd) persons working with edible products; or
 - (ee) contact with unclean objects;
 - (ii) slaughter and dressing procedures which must limit any contamination to the absolute minimum;
 - (iii) training of all workers in correct slaughter techniques including principles of hygiene practices which must be monitored; and
 - (iv) a programme for the daily checking of carcasses for soiling to provide for regular checking of a representative sample of carcasses throughout the production period on a random basis and to determine the levels of contamination of carcasses;
- (c) a HMP for meat inspection, in terms of which the supervisory registered inspector must monitor meat inspection by means of implementation of written measures to ensure –
 - (i) that meat inspection is done according to Part VI;
 - (ii) the competency of the meat inspection personnel;
 - (iii) the personal hygiene of the meat inspection personnel;
 - (iv) that heads, red and rough offal are correlated to the carcasses of origin until meat inspection has been done;
 - (v) the security of detained carcasses and organs;
 - (vi) the security of condemned material; and
 - (vii) the implementation of standard operational procedures (SOP's) for –
 - (aa) emergency slaughter;
 - (bb) provisional slaughter;
 - (cc) dirty crocodiles; and
 - (dd) dropped meat;
- (d) HMP for personal Hygiene of workers in terms of which –
 - (i) a general code of conduct for personnel, approved by a registered inspector, for personnel and in particular for workers who come into direct contact with meat and edible products, must be available;
 - (ii) a training programme, as well as registers of attendance, for all personnel to apply the principles of the code of conduct referred to in subparagraph (i) must be available; and
 - (iii) records of surveillance and supervision including records of disciplinary action in cases of repetitive misconduct or non-compliance must be available;

- (e) a HMP for medical fitness of workers in terms of which –
 - (i) records of initial medical certification that workers are fit to work with meat and edible products, prior to employment, must be available; and
 - (ii) records of daily fitness checks including corrective actions applied in cases of illness and injury, must be available;
- (f) a HMP for the temperature of water in sterilizers and maintenance of sterilizers in terms of which measures to ensure the continuous availability and accessibility of sterilizers in good working order at water temperatures of 82 °C, including registers for daily checks indicating frequency of checks as well as corrective action procedures in cases of non-compliance, must be available;
- (g) a HMP for the availability of liquid soap and soap dispensers, toilet paper, and disposable towels in terms of which measures to ensure the continuous availability and accessibility of liquid soap and soap dispensers for hand-washing purposes, toilet paper and disposable towels at pre-identified points must be available;
- (h) a HMP for sanitation and continuous cleaning including a cleaning schedule providing –
 - (i) a list of all the areas to be cleaned;
 - (ii) a list of all the rooms that have to be cleaned within every area;
 - (iii) the name of the person responsible for cleaning of each area, section or room;
 - (iv) for each room within a particular area, a detailed description of the cleaning of each structure, including –
 - (aa) the frequency of cleaning;
 - (bb) step by step methods of cleaning;
 - (cc) data of the chemicals which are used, such as registration data, safeness, dilutions and application prescriptions;
 - (dd) the correct application of the detergents such as dilution, temperatures and contact times;
 - (ee) the rinsing off of applied chemicals; and
 - (ff) the results to be obtained as an objective of the cleaning programme.
 - (v) an addendum for each room in which the cleaning of each structure is described in detail including aspects such as method, frequency and target results;
 - (vi) for the training of cleaning teams in the execution of these programmes;
 - (vii) for control over the storage of detergents to prevent contamination of edible products;
 - (viii) a detailed description for continuous cleaning on the dressing line during slaughter, which must include –
 - (aa) a list of all the actions in this programme including the cleaning of moving equipment and crates; and
 - (bb) a step by step description of each action;
 - (ix) for these programmes to be approved by a registered inspector; and
 - (x) for laboratory checks as control of efficiency of the cleaning programmes to be instituted and documented;
- (i) a HMP for availability and quality of water in terms of which –
 - (i) the owner of the abattoir must account for the source of water supply and the status of such water;
 - (ii) the owner must be able to demonstrate the water distribution system within the abattoir and provide an updated schematic plan of the water distribution on the premises;
 - (iii) a sampling programme must be followed to ensure that all outlets, including water hoses are checked on a continuous basis within an allotted period of time, and the sampling procedure must be described; and
 - (iv) the owner is responsible to ensure that water used in the abattoir is potable and the records of microbiological and chemical water test results are available;
- (j) a HMP for vermin control in terms of which the owner of the abattoir must provide a written control programme for each vermin type for approval by the provincial executive officer, and such programme must include –
 - (i) schematic drawings indicating the position of bait stations;
 - (ii) a poison register, including specifications for the use of different poisons;

- (iii) training programmes for persons working with poisons; and
- (iv) routine controlling of bait stations.
- (k) a HMP for waste disposal, including condemned material, in terms of which –
 - (i) the owner of the abattoir must provide a written control programme for the removal of each different category of waste material including general refuse removal for approval by the provincial executive officer; and.
 - (ii) security arrangements to prevent condemned material from entering the food chain must be described;
- (l) a HMP for in contact wrapping and packing materials in terms of which –
 - (i) the owner of the abattoir must provide a written control programme addressing the suitability as well as the storage and handling of all in contact wrapping and packing material; and
 - (ii) measures to prevent contamination of wrapping and packing materials must be provided;
- (m) a HMP for maintenance, providing for the owner of the abattoir to provide a document addressing the routine maintenance of all equipment and structures; and
- (n) a HMP for thermo control in terms of which –
 - (i) a map must be provided that indicates the layout of all the chillers, freezers and production rooms where temperature control of the rooms is required including –
 - (aa) each temperature controlled room or area;
 - (bb) the number of the room or area;
 - (cc) the temperature requirement of each room; and
 - (dd) the throughput of each room;
 - (ii) each room must be equipped with a recording thermograph, or equivalent means of monitoring and recording must be used, that indicates the temperature measurements in the room on a continuous basis;
 - (iii) the graphs or data must provide the actual time and temperature as well as the correct date;
 - (iv) annual calibration and certification to this effect must be available;
 - (v) records in respect of regular testing of digital thermographs and meters against a certified fluid in glass thermometer, done by the owner, must be available;
 - (vi) placing of the thermo-sensors within rooms must be representative of the temperature in the room;
 - (vii) if a centralized computer system is used for this purpose all the relevant temperatures must be recorded on an ongoing basis at least every 30 minutes;
 - (viii) the temperature status of every room must be checked at least every 12 hours by the owner to ensure maintenance of temperatures and all deviations must be accounted for;
 - (ix) checks by the owner must be recorded on the temperature control records;
 - (x) any deviations from the required temperature must receive immediate corrective attention;
 - (xi) the owner must be notified immediately in every case where a temperature breakdown has occurred;
 - (xii) records must be available for inspection by the national executive officer or provincial executive officer; and
 - (xiii) the owner must indicate daily control checks by way of signature on the records.

PART IV
HYGIENE REQUIREMENTS FOR
PERSONS ENTERING ABATTOIRS
 [Section 11(1)(f)]

Persons entering an abattoir

[See also regulation 47(b),(d),(e),(g)]

48. All persons entering an abattoir including management, visitors and maintenance personnel must be issued, by the owner, with clean suitable protective clothing complying to sub-regulation 51(1).

Medical records of employees

49. (1) Before employment at an abattoir or its cutting plant, medical certification must confirm that a person is –
- (a) healthy and physically able to work as a meat handler; and
 - (b) not a carrier of, or suffering from, a communicable disease.
- (2) All medical records pertaining to medical examinations and daily fitness checks must be available to the provincial executive officer or the registered inspector.

Health checks

50. The owner must ensure that all personnel –
- (a) are examined daily, before starting work, for adverse health conditions such as suppurating abscesses, sores, cuts and abrasions which may pose a food safety risk, and persons so affected may not work with edible products unless such conditions are covered with a firmly secured waterproof dressing so that the risk of contamination is excluded; and
 - (b) who were ill for three days or longer, present medical certificates to indicate that they are now fit to handle foodstuffs.

Protective clothing

51. (1) Protective clothing must be light coloured, clean, in good repair and must include safety hats, head covers, hair nets, beard nets, head and shoulder capes for personnel carrying carcasses, white gumboots and safety boots compliant with hygiene requirements and waterproof aprons as required by the work situation.
- (2) At the start of each working day or shift, the owner must provide personnel with protective clothing.
- (3) The owner must ensure that such clean protective clothing is stored so that it does not make contact with private clothes.
- (4) Private clothes must be kept in a locker that is reserved for that purpose only.
- (5) Protective clothing must be changed or cleaned when it becomes contaminated by obnoxious matter or becomes excessively dirty.
- (6) The workers in the clean and dirty areas must wear distinctive protective clothing, respectively.
- (7) Protective clothing must completely cover all private clothing.
- (8) Personnel may change into protective clothing only in appropriate change rooms and items of protective clothing left in the abattoir working areas may only be placed or hung in areas designated for these items.
- (9) Personnel may not sit or lie on the ground in their protective clothing during rest periods and may never wear protective clothing outside the premises.
- (10) The abattoir owner must provide laundry facilities or make use of a laundry service and personnel must not be allowed to take protective clothing home to be washed.

Injuries

52. (1) All cuts and minor injuries must be covered with a durable waterproof dressing, surgical gloves or rubber finger guards.
- (2) Personnel must immediately report any injury to the owner.

Showering and washing of hands

53. Personnel who handle foodstuffs must –
- (a) shower before assuming duties; and
 - (b) wash hands and fore arms with a liquid germicidal soap and running water immediately after they become soiled or after having used a toilet or when entering a working area.

Prohibitions

54. (1) Jewellery, including traditional objects, may not be worn in an area where edible products are handled.
- (2) Fingernails must be short, clean and free of nail varnish.
- (3) Eating, drinking or using or handling tobacco are not allowed in any area where meat is handled.
- (4) Drugs, liquor or any intoxicating substance may not be brought into any part of the premises and a drugged or intoxicated person may not be allowed to enter any part of an abattoir or cutting plant.
- (5) Personnel must refrain from any contaminatory actions.

Training

55. All personnel must be trained in hygiene procedures and personal hygiene matters by the owner, and training records must be kept.

PART V**HUMANE TREATMENT OF CROCODILES AND THE HARVESTING AND DRESSING PROCESS**

[Section 11. (1)(h)]

Harvesting

56. Crocodiles may be killed by means of a free projectile or any other method, approved by the provincial executive officer, in the rearing ponds or holding pens and all necessary steps must be taken to avoid that the other crocodiles in these areas become stressed.

Bleeding

57. Crocodiles must be hung by the tail for bleeding within 5 minutes after killing.

Cooling, storage and transportation of harvested crocodiles

58. (1) After bleeding, crocodiles must be transported to an abattoir and vehicles used for such transportation must be enclosed, dust free and must reach the abattoir within one hour.
- (2) In cases where the abattoir is too far to reach within one hour, the vehicle described above must be refrigerated.

Dressing of crocodiles

59. Dressing of crocodiles carcasses may only be done in a registered abattoir equipped to handle crocodiles.

Receiving

60. (1) The harvested crocodiles must be scrubbed, washed and treated with an anti-microbial substance, approved by the provincial executive officer.
- (2) Such cleaned crocodiles carcasses must be hanged on a rail, to drip dry prior to skinning, and may not make contact with the floor.

Skinning and evisceration

61. (1) Opening incisions on a skin must be made with a clean sterile hand knife the cuts being made from the inside to the outside (spear cuts).
- (2) Primary opening incisions may be done on tables where after further skinning must be done in a hanging position, with the head down.
- (3) An approved method of closing off of the cloaca must be applied.
- (4) During skinning and evisceration of a carcass, contact of the exposed meat with platforms, tables, walls, floor, outer surfaces of the skin i.e. feet and head and soiled equipment must be avoided at all times.
- (5) Tails may be removed after skinning, prior to evisceration, on condition that they remain identifiable with the carcass until meat inspection has been done.
- (6) Viscera must be removed intact, preventing contamination of the meat by intestinal contents.
- (7) Viscera must correlate with the carcass of origin until meat inspection is done.

- (8) All internal organs must be treated as condemned material and handled according to requirements in part VIII, after being inspected by the registered inspector.
- (9) Carcasses may not be cleaned, wiped or dried with a brush or cloth.
- (10) Meat contaminated with intestinal contents must be condemned.

Final washing

- 62. (1) A carcass may be washed with running water under moderate pressure to remove and wash off blood after completion of meat inspection.
- (2) No person may apply to any carcass, meat or animal product any insecticide or antibiotic substance, or any substance which is intended to prevent the spoilage of the carcass, meat or animal product by inhibiting the activities of insects, or by preventing the development of bacteria or moulds, or for any purpose whatsoever: Provided that this does not apply to a substance which complies with the requirements of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972)

General

- 63. (1) Dressed carcasses must be chilled to a temperature of 4 °C before it may be dispatched except in cases where further cutting is done subject to regulation 26 (4).
- (2) Tails may be removed from approved carcasses in an abattoir before or after chilling but any further cutting must be done in a cutting plant.

PART VI

MEAT INSPECTIONS

A. Ante mortem inspection

Ante mortem inspection

- 64. (1) A system, as contemplated in regulation 47(a), ensuring that crocodiles are inspected before harvesting, by the owner, and only healthy crocodiles are harvested must be in place at the farm of origin.
- (2) A declaration of health, to the effect that sub-regulation 64(1) has been complied with, must be provided by the owner of the farm for each batch of crocodiles received at the abattoir and recorded by the abattoir owner and such health declaration must contain the following information –
 - (a) date of delivery;
 - (b) name and address of owner of crocodiles or farm;
 - (c) number of crocodiles;
 - (d) health status of the herd on the farm including mortality rate; and
 - (e) medication, if given as well as withdrawal periods and dates.

B. Meat inspection

Meat inspection

- 65. (1) The provincial executive officer may determine the number of meat inspectors or meat examiners required in an abattoir after having considered the abattoir design, number of inspection stations, daily and hourly throughput, structural and managerial aspects.
- (2) All relevant information, including health declarations must be taken into consideration when doing meat inspection.
- (3) No carcass, part thereof may be sold or dispatched from an abattoir unless inspected and approved by a registered inspector.
- (4) No person may debone or process any carcass or meat prior to inspection.
- (5) No person may remove any sign or evidence of any disease, condition, contamination or soiling by washing trimming or any other manner prior to meat inspection.
- (6) The registered inspector must inspect the carcass, head and viscera by observation, palpation and if necessary incision for any signs of disease or conditions that may affect the soundness of the meat for human consumption taking into consideration –
 - (a) its state of nutrition;
 - (b) colour;
 - (c) odour;

- (d) symmetry;
 - (e) efficiency of bleeding;
 - (f) contamination;
 - (g) pathological conditions;
 - (h) parasitic infestation
 - (i) injection marks;
 - (j) bruising and injuries; and
 - (k) any abnormalities of muscles, bones, tendons, joints, or other tissues.
- (7) All localised lesions must be trimmed off and condemned.
 - (8) Any signs of a generalised condition that indicate a systemic disease must result in the condemnation of the whole carcass.
 - (9) Condemned carcasses or meat products must be disposed of as prescribed in Part VIII.

C. General requirements for people doing meat inspections

Required qualifications for "other people" doing meat inspection at crocodile abattoirs

66. The other duly qualified persons to perform meat inspection services as contemplated in section 11(1)(d) of the Act, are –

- (a) persons having an appropriate bio-scientific qualification as approved by the national executive officer; and in addition
- (b) if required by the national executive officer, an appropriate certificate for meat examination which is approved by the national executive officer and accredited by South African Qualifications Authority (SAQA).

Registration as registered inspector with provincial executive officer

67. Persons contemplated in section 11(1)(c) of the Act wishing to do meat inspection must register with the provincial executive officer in order to do meat inspection at a specified abattoir.

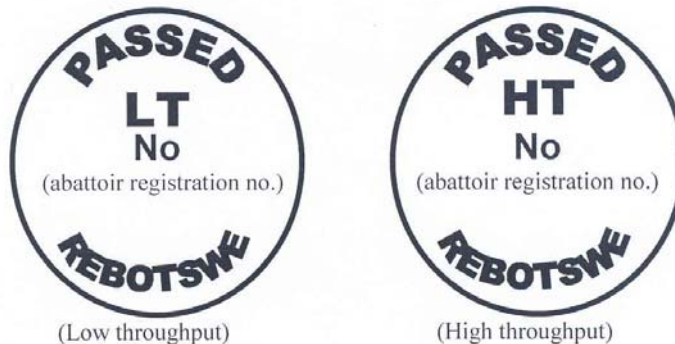
PART VII

MARKS AND MARKING

[Section 11. (1)(m)]

Specifications for marks

68. (1) The following marks of approval for meat are required for low and high throughput crocodile abattoirs:



- (2) The mark must contain the following information –
 - (a) the abattoir registration number; and
 - (b) the wording shown in sub-regulation (1) which must be in at least two official languages, one of which must be English.
- (3) Crocodiles that are marketed as carcasses, must be marked on either side of the back and the tail.
- (4) The minimum sizes of stamps are 60 mm in diameter for the round mark shown in sub-regulation (1).
- (5) The letters on the stamps must be readable and may not be less than 8 mm high.
- (6) A purple coloured ink is required where stamps are applied to carcasses and must be manufactured of harmless, edible ingredients approved for use on foodstuffs as described in the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

Wrapping, packing and labelling

69. (1) Crocodiles that are to be cut and portioned at a cutting plant on the abattoir premises need not be marked on the carcass but the marks must be printed on the wrapping and packing or on labels of each individual cut portion in sizes to suit particular circumstances to the approval of the provincial executive officer.
- (2) All labels used on carcasses and meat must –
- (a) be printed on food grade paper or plastic printing material and treated in the same hygienic way as in contact wrapping material; and
 - (b) include the mark in regulation 68 (1) and information required in regulation 68(2) as well as any other information required by the provincial executive officer.
- (3) A wrapping bearing the mark of approval may not be re-used after opening.
- (4) The provincial executive officer may by protocol exempt marking of crocodile carcasses, at an abattoir, in cases where consignments of carcasses are dispatched from an approved crocodile abattoir to an approved cutting and processing plant, subject to the following conditions:
- (a) The cutting and processing plant belongs to the same owner as the abattoir **and with the understanding that no other carcasses and meat are received from other abattoirs at such cutting plant.**
 - (b) The carcasses are not individually wrapped, are conveyed in bulk in containers and transported in vehicles complying with these regulations.
 - (c) The loading space of the vehicle or container is locked and sealed.
 - (d) The dispatch office as well as receiving cutting premises maintains a record of the amount, type and destination of consignments.
 - (e) Carcasses and cut portions are marked as required in regulations 68(3) and 69(1) before leaving the cutting plant.
- (5) Bulk packing, containers or cartons must be clearly marked on both ends with a facsimile of the mark of approval clearly visible and of readable size and provide information required by the Agricultural Products Standards Act, 1990 (Act no. 119 of 1990), as well as –
- (a) the name, address and registration number of the establishments in which the meat was packed;
 - (b) the net weight of the contents;
 - (c) an accurate description of the contents;
 - (d) the date packaged or a code which enables the date of packaging to be determined; and
 - (e) directions regarding the temperature at which the product must be stored.

Security

70. (1) The stamp of approval or wrapping and packing material on which a stamp of approval is printed, must never be used at an abattoir where the abattoir number differs from the number on such stamp.
- (2) The registered meat inspector must satisfy himself or herself regarding the security of wrapping and packing material or labels on which the stamp of approval is printed.

General

71. (1) No person may, in an abattoir or cutting plant, place a stamp of approval on, or remove or replace such mark from, any carcass, part thereof, meat or a wrapping, packing or container, except under the supervision of a registered inspector.
- (2) The registered inspector may at any time re-inspect a carcass or meat, in an abattoir or cutting plant, notwithstanding that it may already have been passed for consumption and, if upon re-inspection he or she is of the opinion that it is no longer fit for human or animal consumption, he or she must remove the stamp of approval, and such meat must be condemned.

PART VIII
TREATMENT OF CONDEMNED MATERIAL
 [Section 11. (1)(r)]

Handling of condemned material

72. (1) Carcasses, portions thereof or any edible products in an abattoir, which cannot be passed for human or animal consumption must be –
- (a) placed in a theft proof container which has been clearly marked "CONDEMNED", in letters not less than 10 cm high, or conspicuously marked with a stamp bearing the word "CONDEMNED", using green ink;
 - (b) kept in a holding area or a room or dedicated chiller provided for the purpose, except if removed on a continuous basis; and
 - (c) removed from the abattoir at the end of the working day or be secured in a dedicated chiller or freezer at an air temperature of at least minus 2 °C.
- (2) No person may remove a carcass, part thereof or any edible product which has been detained or condemned from an abattoir, except with the permission of a registered inspector who is a veterinarian and subject to such conditions as he or she may impose.
- (3) The abattoir owner is responsible for complying with the legal requirements or conditions relating to the safeguarding and disposal of any carcass, part thereof or any edible product which cannot be passed for human or animal consumption.

Disposal of condemned material

73. Any condemned material must be disposed of by –
- (a) total incineration;
 - (b) denaturing and burial of condemned material at a secure site, approved by the provincial executive officer and local government, by –
 - (i) slashing and then spraying with, or immersion in, an approved obnoxious colourant; and
 - (ii) burial and immediate covering to a depth of at least 60 cm and not less than 100 m from the abattoir, providing such material may not deleteriously affect the hygiene of the abattoir;
 - (c) processing at a registered sterilizing plant; or
 - (d) any other method for which a protocol has been approved by the provincial executive officer.

Requirements for sterilizing plants

74. (1) A sterilizing plant must comply with the general requirements for premises, structures and equipment set out in regulations 7 to 17, which apply with the necessary changes.
- (2) The premises of a sterilizing plant must be fenced and secured so as to prevent the entry of unauthorized persons, vehicles and animals, and must include-
- (a) unclean areas, comprising the rooms in which material is received, stored or prepared for sterilizing as well as the entrance to the sterilizing apparatus; and
 - (b) clean areas, comprising the rooms in which the sterilized material is dried, milled or otherwise prepared, packed, stored or dispatched.
- (3) A solid wall must separate the unclean and clean areas, and there may be no direct contact between these areas.

Unclean area

75. (1) Material of animal origin may only be received in the unclean area of a sterilizing plant and no such material may be removed from this area otherwise than through the operations of the sterilizing equipment.
- (2) Foot-baths with disinfectants must be provided at all exits, as well as a wheel bath for vehicles at the unclean receiving area.
- (3) The floors, walls and equipment of the unclean area of a sterilizing plant must be sanitized daily after the cessation of operations.
- (4) Workers employed in the unclean area must –
- (a) wear distinctively marked or coloured protective clothing and rubber boots;
 - (b) wash their hands and disinfect their boots before leaving the unclean area; and
 - (c) change from their soiled protective clothing and footwear and clean themselves with soap and water in a shower before leaving the premises.

- (5) A person who has entered the unclean area may not enter the clean area or any area where any edible products are handled in the abattoir unless he or she has cleaned and changed as contemplated in sub-regulation (4)(c).

Product

76. (1) A person may not sell the products of a sterilizing plant unless they conform with the specifications set by the Registrar in terms of the Fertilisers, Farm Feeds, Agricultural Remedies and Stock Remedies Act, 1947 (Act No.36 of 1947).
- (2) Any material produced by processing or treatment under the provisions of this Part and intended for animal consumption or as a fertilizer must be subjected to such examination and tests as the said Registrar may specify.

Vehicles for condemned material

77. (1) A vehicle used for the transport of condemned material may not be used for any other purpose, but after cleaning and disinfection the vehicle may be used for the transport of inedible material.
- (2) A vehicle may only be used for the transport of condemned material if the –
- (a) load space is lockable, theft proof and seal-able;
 - (b) internal surface is leak proof and constructed of durable material; and
 - (c) floor is provided at its lowest point with a drain pipe capable of being securely closed by a screw valve.
- (3) The load space of a vehicle used for transporting material to a sterilizing plant must be cleaned and disinfected to the satisfaction of a registered inspector at the end of each delivery, at a place specially constructed for the purpose.

Specimens

78. (1) The registered inspector may authorise, in writing, the removal of specimens of condemned material and animal parasites from an abattoir for research and teaching purposes, and must state in the authorisation –
- (a) the name of the organisation or individual conducting the research, or making the collection;
 - (b) the name of the abattoir of origin;
 - (c) the kind and amount of material removed;
 - (d) the purpose of collection; and
 - (e) how the material must be disposed of after the intended use, where applicable.
- (2) The approval of the owner of the plant is required for the arrangements for the collection of specimens.

PART IX

EXPORT REGULATIONS

[Section 22(1)(h)]

Exportation of meat

[Also see section 14 of the Act]

79. (1) Meat may only be exported from abattoirs or plants that are graded as high throughput and are registered as export establishments.
- (2) The owner who wants to export meat must apply for the registration of his or her abattoir or plant as an export establishment with the national executive officer.
- (3) Meat intended for export must be marked according to the requirements of the importing country.
- (4) The reefer in which meat is to be exported must be sealed at the time of its loading with a seal bearing a unique seal number.

PART X
IMPORT REGULATIONS
 [Section 22(1)(h)]

Importation of meat

[Also see section 13 of the Act]

80. (1) (a) The manner in which an application for an import permit must be made by an importer is to complete the official application form obtainable from the national executive officer and to submit it to him or her together with a fee as approved and announced by the minister in the Government gazette.
- (b) Any person who knowingly provides false information on an application form for an import permit is guilty of an offence and liable on conviction to the penalties referred to in section 22(3) of the Act.
- (2) The manner in which imported meat that has been off loaded in the Republic must be stored as contemplated in section 13(6)(d) of the Act is –
- (a) that the imported meat must be stored in such a way as to ensure –
- (i) that no contamination, soiling or deterioration thereof in any way may take place; and
- (ii) such imported meat cannot possibly contaminate other products in the cold store;
- (b) that security measures must be in place to prevent any part of the consignment being removed before final release thereof; and
- (c) that all documentation relevant to a consignment must be held by the owner of the cold store for inspection by the national executive officer.
- (3) The veterinary procedures to be performed while the meat is stored as contemplated in sub-regulation (2) are to –
- (a) confirm a positive link between the meat and the import permit as well as all other documentation pertaining to the inspection;
- (b) examine the maintenance of the temperature of the meat during transportation;
- (c) confirm that no soiling, contamination or deterioration of the meat in any way took place during transportation prior to storage;
- (d) remove samples for examination;
- (e) examine test results pertaining to samples taken from the consignment;
- (f) confirm that all other conditions stated on the import permit have been complied with; and
- (g) conduct any other action necessary to ensure that the meat is safe and suitable for human consumption and poses no threat of transmitting a contagious animal disease.

PART XI

**SLAUGHTER OF ANIMALS FOR OWN CONSUMPTION AND FOR RELIGIOUS
 AND CULTURAL PURPOSES**

[Section 22(1)(c)][Section 7(2)(a),(b)]

Slaughter of crocodiles, not in an abattoir, for own consumption

81. (1) A person may not slaughter more than five crocodiles for own consumption in a 14 day period.
- (2) A person may only slaughter as contemplated in sub-regulation (1), on land of which he or she –
- (a) is the legally registered owner;
- (b) is the lawful tenant or occupier; or
- (c) otherwise has the right of control, management or use.
- (3) Any other legal provisions regulating the keeping and slaughtering of animals on land referred to under sub-regulation (2), must be complied with in addition to the provisions of the Act and these Regulations.
- (4) Only healthy crocodiles may be slaughtered.
- (5) The parts of crocodiles slaughtered that are not utilised, must be regarded as condemned material and disposed of in accordance with applicable prescripts of Part VIII of these regulations or according to health requirements of the relevant local authority.

Slaughter, not in an abattoir, for indigenous religious or cultural purposes – All species

82. (1) A person who slaughters for indigenous religious or cultural purpose must –
- (a) obtain prior written permission thereto from the local authority of the area where such a slaughtering will take place;
 - (b) obtain written permission thereto from the owner of the land where such slaughtering will take place; and
 - (c) ensure that only healthy stock are slaughtered.
- (2) The parts of the slaughtered animal that are not utilised, must be regarded as condemned material and disposed of in accordance with applicable prescripts of Part VIII of these regulations or according to health requirements of the relevant local authority.
- (3) Any other legal provisions regulating the keeping and slaughtering of animals on land referred to in sub-regulation (1)(b), must be complied with in addition to the provisions of the Act and these Regulations.

PART XII**FINAL PROVISIONS [Section 18(2)]*****Appeals***

83. Any person who wants to appeal under section 18(1) of the Act, must –
- (a) clearly state the decision that is appealed against and the grounds of the appeal;
 - (b) lodge the appeal with the Minister or the MEC, within 30 days of being informed of the decision; and
 - (c) Include a fee with the appeal as approved and announced by the minister in the Government gazette.

Penalties

84. Any person who contravenes or fails to comply with any provision or requirement of these regulations shall be guilty of an offence and on conviction shall be liable to a fine or imprisonment —
- (a) in the case of a first conviction, for a period not exceeding one year; and
 - (b) in the case of a second or subsequent conviction, for a period not exceeding two years.

Short title

85. These regulations are called the Crocodile Regulations, 2005.